

## Cold appetizer with crab and avocado – Quatra black (B11.19)

### Ingredients list (for 10 tart shells)

1 lemon  
2 tsp. of honey  
100 g of 'Madagascar crab' chunks  
2 avocados  
coriander  
yellow curry  
salt and pepper  
red curry  
shiso  
chives  
4 tomatoes  
1 red onion  
1 bag of agar



### Preparation

Finely dice the red onion. Set aside half in the fridge and fry the other half with a little bit of olive oil in a pan. Once the onion has become clear, add the honey and cook on a low heat until the mix becomes frothy.

Once the mix is frothy, add the chopped tomatoes and cook for 25 minutes.

While this is cooking, make the guacamole by finely chopping the avocado and by adding the red onion, the lemon juice, the spices, salt and pepper (to taste) and a little bit of olive oil. Set aside in the fridge.

Once the tomato and onion mix is cooked filter it in a strainer. Collect the juice and cook it with the agar for one minute. Filter again and set it aside in the fridge.

Drain the crab meat and mix with the honey. Add the chives, the coriander and the salt and pepper to the mix.

### Serving

Place the guacamole at the bottom of the tart shell, the tomato jelly on the side, the crab on top and decorate with the shiso.